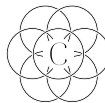


The Consulate

NEW YORK CITY



NYC Restaurant Week

3 Course Prix Fixe Dinner Menu \$60

1st Course

Choice of:

Duck Rillettes

braised duck spread, country toast, cipollini onions, cornichons

Octopus Carpaccio

red wine vinegar, capers, roasted peppers, crisp shallots

Baby Kale Salad

Fisee, orange supremes, gorgonzola dolce, almond crunch

1/2 dz Escargot

butter, garlic, parsley, country toast

2nd Course

Choice of:

Fush N' Chips

Crispy pollock fillet, ultra crispy fries, The Consulate remoulade

Cacio e Pepe Gnudi

Soft gnuddi filled with ricotta cheese in a light crème & au poivre sauce

Duck Frites

Seared duck breast, crisp fries, au poivre sauce

Grilled Baseball Steak (+\$8)

Served with mashed potatoes & bordelaise sauce

3rd Course

Choice of:

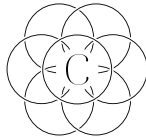
Bread Pudding and Vanilla Ice Cream

Berries Panna Cotta



from Executive Chef Alan Vargas and The Consulate Team
Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish,
or Eggs may increase your risk of foodborne illness.

The Consulate



NYC RW LUNCH ROTATING MENU

Two Courses Menu \$30.00

order a glass of house wine +\$10



MONDAY

Soup of the Day

Green salad

*

Classic Burger

Gargenelle Pesto

*

Bread Puding / Vanilla Ice Cream

TUESDAY

Soup of the Day

Small Kale Salad

*

Buffalo Chicken Sandwich

Croque Monsieur

*

Upside Down Pineapple Cake / Passion Fruit Sorbet

WEDNESDAY

Soup of the Day

Small Chopped Cesar

*

Tuna Sandwich

Pork Tacos

*

Creme Brulee

THURSDAY

Soup of the Day

Mixed Salad

*

Branzino filet, Fennel salad

Steamed Mussels and French Fries

*

Bread Puding / Vanila Ice cream

FRIDAY

Soup of the Day

Green Salad

*

Cavatelli Pasta

Avocado and Salmon Toast

*

Creme Brulee



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When parties of 6 and more auto gratuity of 20% will be applied.

